2: Barrett E-5 (no date) 1917 NT20 Washo NT20

252 These pine nuts may be cracked and eaten, but they are usually converted into a meal from which mush is made. They are shelled and ground to a fine flour on the boulder mortar, or sometimes on the metate. These implements are shown in plates III and IV. The meal is then cooked in a basket by means of hot stones, making a food similar to the acorn mush so typical of the California area.

252 262 [137] [222] [434] As above mentioned, oaks grow in the extreme western part of the Washo area and acorns (ma'lil) were regularly gathered by the Washo in former times. Others were secured by them through trade with their western neighbors, who considered the piñon nut a delicacy as the Washo did the acorn, which was ground on the boulder mortar, as above described, and eaten in the form of mush.

A considerable variety of grass and weed seeds are used in a similar manner as food. They are parched, ground and made in the same way into mush. Pigweed seed (ta'hal), and another variety, [272] called me'tsŭm, are still used. A native tea is made from the stems of a leafless, desert plant, called me'gel.

252 [412] In cooking, especially in boiling mush as above indicated, a considerable number of stones about the size of one's fist are heated in the open fire. They are lifted by means of wooden tongs, and are first dipped into clear water to cleanse them of ashes. They are then dropped directly into the mush, which is thus made to boil and which is constantly stirred with a looped stirring stick (belĕ'yû), such as that shown in plate V, fig. 3. As the stones cool they are removed by means of this same implement, again dipped into water to remove the remnants of the mush which may adhere to them, and replaced in the fire to re-heat.

IMPLEMENTS OF STONE.

324 412 [171] The Washo use the flat metate or grinding stone (de'mge), and the muller (ga'mŭm), as do the Paiute and other Great Basin and Southwest desert tribes. These implements are shown in Plate IV, figs 5 and 4, respectively. The top of a conveniently situated, flat

1 [see cat. 116, pp. 334 35. – Ed.]

2: Barrett E-5 (no date) 1917 NT20 Washo NT20

boulder serves as a mortar (lam), upon which foods are ground with rough cobble stone pestles (bi'tsik). Such a mortar is shown in plate III, fig. 2, while three typical pestles are shown in plate IV, figs. 1-3. No basketry or other retainer is used as a hopper with this mortar, but a special brush, such as that shown in plate V, fig. 2, is employed to brush the meal back within the area in which the grinding is being done.

This meal brush (kūmbē'it) is made by placing the flattened leaves of the soap root one upon another so that the natural curvature of the bottom of the leaf forms, with its stiff fibers, a claw-like brush especially adapted to gathering in the meal which has scattered. It is also used as a hair brush. These leaves are obtained largely by trade from the Miwok, as the plant does not grow on the eastern slope of the Sierra. With the constant wear of the grinding in one spot a cup, often six inches in diameter and as many in depth, is worn in the boulder. Frequently the top of such a boulder is used by several women at once. Thus it is not uncommon to find as many as a dozen such cups on the top of a single boulder. The mortar here shown is not quite typical in that it has a considerable area hollowed out about the cupping. Usually the surface of the boulder is flat except for the pits themselves.

The pestles, as a rule, show no special shaping. Any well worn cobble stone, usually of granite and of a convenient shape and size, like those shown in plate IV, figs. 1-3, is chosen and used directly. Sometimes such a stone may have its edges pecked off to give it a more desirable form, as in the case of the pestle shown in fig. 2, but usually this is not necessary.

Another type of pestle is the rather carefully worked, cylindrical implement, regularly used as a muller. When employed as a pestle, it is used with a small portable stone mortar for grinding medicines and certain foods. Such an implement is shown in plate IV, fig. 4.

Perhaps the most delicate stone implement is the obsidian or flint arrow-head. This is quite carefully chipped and is attached to the foreshaft of the arrow by means of a sinew binding. Four such arrows with heads are shown in plate VI, figs. 3-6.

2: Barrett E-5 (no date) 1917 NT20 Washo NT20

EXPLANATION OF PLATE IV.

GRINDING IMPLEMENTS.

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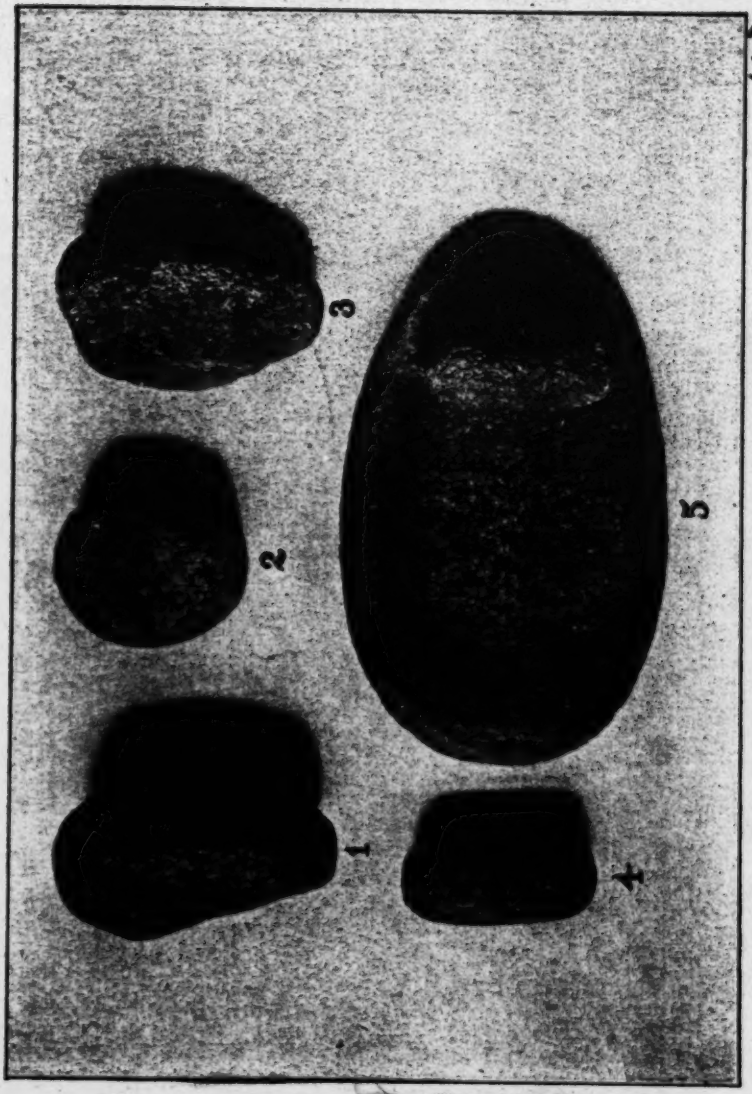
Figures 1-3. Cobble stone pestles. Catalog numbers 18371, 18370, and 18372, respectively. Length 9 (28 cm.), 6.5 (16.5 cm.), and 8.8 (22.5 cm.) inches, respectively.

Figure 4. Stone muller. Also used as a pestle. Catalog number 18374. Length 6.8 inches (17.5 cm.).

Figure 5. Stone metate and muller. Catalog number 18369. Length 17.3 inches (44 cm.).

2: Barrett E-5 (no date) 1917 NT20 Washo NT20



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Washo NT20
Achomawi N35

CULTURE ELEM. DISTRIB.: XIV—STEWART: NORTHERN PAIUTE

	Ta	Kl	Kd	Kh	To	Tc	Pa	Wa	At	Sa	Tg	Wd	Kl	Al
*885a. Cannon	+	+	+	+	+	+	+	+	+	+	+	+	+	+
*886. Ulna	+	+	+	+	+	+	+	+	+	+	+	+	+	+
887. Scapula	-	-	+	-	-	-	-	-	-	-	-	-	-	-
*888. Coyote bone: ulna	+	+	-	+	-	-	-	-	-	-	-	-	-	+
*888a. Tibia	-	+	-	-	-	-	-	-	-	-	-	-	-	+
889. Rabbit bone: tibia	-	-	-	-	-	-	+	-	-	-	-	-	-	-
889a. Radius	-	-	-	-	-	-	+	-	-	-	-	-	-	-
*890. Cactus spine (mavu)	-	-	-	-	-	-	-	-	-	-	-	-	-	-
892. Awl case: bark bundle	-	+	+	+	-	+	+	-	+	+	+	+	+	+
893. Buckskin	-	+	+	+	-	+	+	+	+	+	+	+	+	+
Drill														
*894. Shaft with stone point	+	+	-	+	-	-	+	-	+	-	+	+	+	+
894a. Point attached in slot with glue	+	+	-	-	-	-	+	-	-	-	-	+	-	-
895. Shaft with bone point	-	-	-	-	-	+	-	-	-	+	+	-	-	-
895a. Unhafted bone point	-	-	-	+	-	-	-	+	-	+	+	-	-	-
896. Shaft with horn point	-	-	-	-	-	+	+	+	-	-	+	+	+	-
897. Stone knife for drill	+	+	+	+	+	+	+	+	+	+	+	+	+	+
Various														
901. Broken cobble for chopping	+	+	+	+	+	-	+	+	+	+	+	+	+	+
902. Natural cobble for hammer	+	+	+	+	+	+	+	+	+	+	+	+	+	+
FLINT FLAKING														
903. Flint (tupic') flaker	+	+	+	+	-	+	+	+	+	+	+	+	+	+
904. Sharp point	+	+	+	+	-	+	-	+	+	+	+	+	+	+
905. Notched end	-	-	-	-	-	-	-	-	-	-	-	-	-	-
906. Of antler tip	+	+	+	+	-	+	+	+	+	+	-	+	+	+
907. Of mt.-sheep horn	-	-	-	-	-	-	-	-	-	-	-	+	+	-
909. Flint warmed	-	-	+	+	-	-	-	-	-	-	-	-	-	-
910. Buckskin hand pad	+	-	+	+	-	+	+	+	+	+	+	+	+	+
911. Pressure flaking	+	+	+	+	-	+	+	+	+	+	+	+	+	+
SKIN DRESSING														
912. Skin soaked first	+	+	+	+	+	+	+	+	+	+	+	+	+	+
913. Hair removed: inclined rubbing post	+	+	+	+	+	+	+	+	+	+	+	+	+	+
915. Tanning: with brain	+	+	+	+	+	+	+	+	+	+	+	+	+	+
916. With spinal cord	+	-	-	+	-	+	+	+	+	+	+	+	+	+
920. Tanning agent cooked	+	+	+	+	-	+	+	+	+	+	+	+	+	+
921. Tanning agent kept: in piece of intestine	-	-	-	-	-	-	-	+	-	-	+	+	+	-
921a. In pericardial sack	+	+	-	-	-	-	-	-	-	-	-	-	-	-
922. Graining: soak and stretch	+	+	+	+	+	+	+	+	+	+	+	+	+	+
923. Rubbing stone used	+	+	-	-	-	-	-	-	+	+	+	+	+	+
924. Smoking	-	+	+	+	+	+	-	-	-	+	+	+	+	+
925. 1 side only	-	+	+	+	+	-	-	-	-	+	+	+	+	+
926. Both sides	-	-	-	-	-	-	-	-	+	+	+	+	-	-
927. Hide tied funnel shape	-	+	+	+	+	+	-	-	-	-	-	+	+	+
928. Hide on tripod over fire	-	-	-	-	-	-	-	-	+	-	-	+	+	-
929. Juniper-bark smoke	-	+	+	-	+	+	-	-	+	+	+	-	-	-
930. Wood-chip smoke	-	-	+	+	+	+	-	-	+	+	+	+	+	+
931. Done by men	+	+	+	+	+	+	+	+	-	+	+	-	-	-
932. Done by women	+	+	+	+	+	+	+	-	+	+	+	+	+	+

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